

Triangulos (Chapter 1)

R U K H O D A S A C O N D I M E N T O S
G U I S A D O M O L E R T M I R G M P R
Z E R R A G O H Q U P E F A C E S E V A
Z S E L B E U M X N N P E R R C F S L P
F Y N W X S A I C E P S E I O O R A T O
C J M R A C A S D S U G H N O G U T H N
O S R T H K O O O S F E G A N E T E P E
C H A A Y J R C A N R O V R D R A L C R
I I C N T F S D W R I D U C A S S L N N
N E L E E I I L A C I A D W S E C A R A
A R C E R D U M I H D P U A W Z I G P L
R B M A E E I Q S A L T Q P V H C A Z G
Z A M M Z E Z E R A E Q A O Z A R C M O
C S R I N G R A T N N A G R R A M H A L
R R U T Z T H O S C I H R N T H H U N L
U S A U S C S I O D O R E O Z N L É T I
D S D O U E L D N C S S S N H D K S E H
O R P C V I R A A O D A C S E P R P C C
I I U X O E S Y K R A H C N A L P E A U
W X X S C V E G E T A L E S U G L D J C

ROW
FISH
MEATS
SPICES
STEWED
TO DUST
TO IRON
THE HOME
MICROWAVE
UTENSILES
VEGETABLES
TO PICK UP
TO TAKE OFF
MEASSUREMENTS

FORK
TOOLS
HERBS
FRUITS
TO COOK
CLOTHES
COOKIES
TO GRIND
FURNITURE
TABLESPOON
SHORTENING
CONDIMENTS
TO MARINATE
SHELLFISH/SEAFOOD

PORK
KNIFE
GUEST
TO DRY
POULTRY
GRILLED
CHERRIES
DESSERTS
TO PUT ON
APPLIANCES
WATERMELON
TO TAKE OUT
PLATES/DISHES

Solution

R U K H O D A S A C O N D I M E N T O S
G U I S A D O M O L E R T M I R G M P R
Z E R R A G O H Q U P E F A C E S E V A
Z S E L B E U M X N N P E R R C F S L P
F Y N W X S A I C E P S E I O O R A T O
C J M R A C A S D S U G H N O G U T H N
O S R T H K O O O S F E G A N E T E P E
C H A A Y J R C A N R O V R D R A L C R
I I C N T F S D W R I D U C A S S L N N
N E L E E I I L A C I A D W S E C A R A
A R C E R D U M I H D P U A W Z I G P L
R B M A E E I Q S A L T Q P V H C A Z G
Z A M M Z E Z E R A E Q A O Z A R C M O
C S R I N G R A T N N A G R R A M H A L
R R U T Z T H O S C I H R N T H H U N L
U S A U S C S I O D O R E O Z N L É T I
D S D O U E L D N C S S S N H D K S E H
O R P C V I R A A O D A C S E P R P C C
I I U X O E S Y K R A H C N A L P E A U
W X X S C V E G E T A L E S U G L D J C